

# Technical data sheet

## Product features



### Universal mixer planetary 3 speed 20 l 230 V

|              |                                  |                              |
|--------------|----------------------------------|------------------------------|
| <b>Model</b> | <b>SAP Code</b>                  | 00003701                     |
| RM 200H      | <b>A group of articles - web</b> | Cutters and universal robots |



- Control type: Mechanical
- Safety cover: stainless steel with a filling hole
- Start /stop: Yes
- Safety element: total stop complete stop of the device in case of opening the container protects the operator from injury
- Number of speeds of device: 3
- Standard equipment for device: boiler, whisk, hook, stirrer
- Additional information: possibility to buy a meat grinder, vegetable slicer and a 10 l boiler with reduction
- Way of tool mounting: Planets

|                        |          |                                                     |                    |
|------------------------|----------|-----------------------------------------------------|--------------------|
| <b>SAP Code</b>        | 00003701 | <b>Net Weight [kg]</b>                              | 100.00             |
| <b>Net Width [mm]</b>  | 470      | <b>Power electric [kW]</b>                          | 0.370              |
| <b>Net Depth [mm]</b>  | 540      | <b>Loading</b>                                      | 230 V / 1N - 50 Hz |
| <b>Net Height [mm]</b> | 850      | <b>Weight capacity of the device container [kg]</b> | 20.00              |

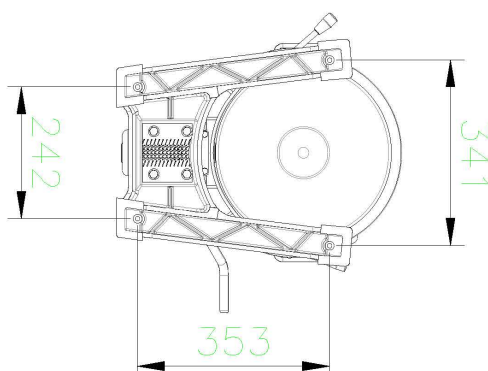
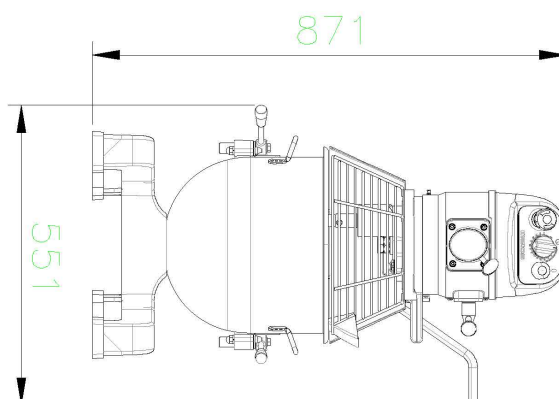
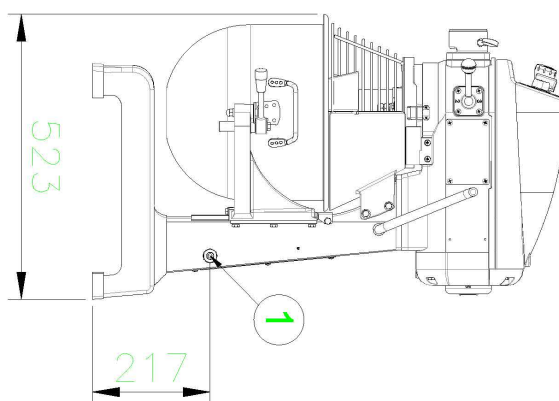
# Technical data sheet

Technical drawing



## Universal mixer planetary 3 speed 20 l 230 V

|              |                                  |                              |
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## Product benefits



### Universal mixer planetary 3 speed 20 l 230 V

|              |                                  |                              |
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1

#### **Planetary storage of attachments with 3 speeds**

the attachments rotate around their axis and at the same time go around in a circle

- better mixing of ingredients; better quality of prepared dough

2

#### **Additional devices**

the possibility of grinding or grinding, or wiper arms, or handling carts

- multifunctionality

3

#### **Content 5 80L**

wide sortiment

- always the ideal size for every operation

4

#### **Safety microswitch**

without closing the microswitch, the machine will not start

- avoiding possible injury to the operator

5

#### **Protective cover with filling opening**

without closing the microswitch, the machine will not start

- Ingredients can be added additionally while ensuring the safety of the staff

6

#### **Whisk, hook, stirrer**

great basic equipment

- there is no need to buy additional equipment for whipping or kneading

7

#### **No oil bath**

the robot has a gearbox that is not stored in an oil basin

- no release of gear oil into the food

8

#### **Reduction boiler**

possibility to buy a reducing boiler that fits comfortably in a larger machine, but the volume is smaller than the boiler original

- simplification of working with smaller volumes of raw materials; the customer does not have to buy a second smaller machine afterwards

# Technical data sheet

## Technical parameters



### Universal mixer planetary 3 speed 20 l 230 V

|              |                                  |                              |
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| <b>Model</b> | <b>SAP Code</b>                  | 00003701                     |
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**1. SAP Code:**

00003701

**2. Net Width [mm]:**

470

**3. Net Depth [mm]:**

540

**4. Net Height [mm]:**

850

**5. Net Weight [kg]:**

100.00

**6. Gross Width [mm]:**

500

**7. Gross depth [mm]:**

570

**8. Gross Height [mm]:**

900

**9. Gross Weight [kg]:**

120.00

**10. Device type:**

Electric unit

**11. Power electric [kW]:**

0.370

**12. Loading:**

230 V / 1N - 50 Hz

**13. Number of speeds of device:**

3

**14. Control type:**

Mechanical

**15. Safety cover:**

stainless steel with a filling hole

**16. Safety element:**

total stop complete stop of the device in case of opening the container protects the operator from injury

**17. Way of tool mounting:**

Planets

**18. Safety Microswitch:**

Yes

**19. Start /stop:**

Yes

**20. Timer:**

Yes

**21. Standard equipment for device:**

boiler, whisk, hook, stirrer

**22. Additional information:**

possibility to buy a meat grinder, vegetable slicer and a 10 l boiler with reduction

**23. Weight capacity of the device container [kg]:**

20.00

**24. Cross-section of conductors CU [mm<sup>2</sup>]:**

0,5